

Desoutter & James

Specialists in Spanish wine



Que Sí!

“I Tant” is a Catalan phrase – it’s what people say when the penny drops, and something you’ve suspected all along gets confirmed. In this case, that something is the distinctive aroma and flavour of the native grapes of Catalunya. Set up in 2012, the project is the brainchild of Joan Angel Lliberia, head man at Edetaria, one of Terra Alta’s most respected wineries, and firm defender of the unique character and personality of indigenous Catalan grape varieties, particularly Garnacha. iTant’s aim is to produce top quality, value for money wines that really reflect the typical characteristics of their region.

DOQ Priorat

Grape varieties: Garnacha, Carignan

Soil: Licorella (slate)

Harvest: Manual

Winemaking: Careful selection of grapes in the vineyard. Manual harvesting in 10 kg boxes, with grapes kept at 10°C during the process. Manual table selection. Soft de-stemming and pressing in inert atmosphere. Fermentation at 23°C and 14 days of maceration, followed by malolactic fermentation in stainless steel tanks. Aged for three months in French oak barrels.

ABV: 14.5 %

Bottle type: Bordeaux, 75cl

Closure: Natural cork

Tasting notes: Purplish red in colour, dense and almost opaque due to the high degree of phenolics which helps the wine’s ageing. Flowery aromas of Mediterranean plants such as fennel and rosemary, while a swirl of the glass releases aromas of black and red fruits, notes of red pepper and a scent of nutmeg from the oak barrel ageing. Full bodied, velvety on the palate with gentle, round tannins. Long, balsamic finish.

For prices and more information, please email info@desoutterandjames.com

www.desoutterandjames.com